# All Day Dining

# Starters

**New England Clam Chowder** Cup *$5* Bowl $*7* **Clam Cakes**  6 for $*9*

**Crispy Chicken Wings** tender deep fried – Buffalo, BBQ or Hoisin/Teriyaki 8 for *$14*

**RI Stuffed Quahog** clams, chorizo, Portuguese sweet bread stuffing & pepper relish *$6 each*

**Point Judith Calamari** lightly breaded and deep-fried calamari, mixed greens, tomato, pepperoncini, basil, and garlic aioli *$15*

**Bavarian Pretzel Sticks** baked and salted pretzel rods with a honey mustard dipping sauce *$10*

**Pan Roasted Crab Cakes** jumbo lump crab cakes garnished with lemon aioli *$18*

**Steak and Cheese Eggrolls** two fried eggrolls with pepperoncini aioli $10

**Seared Tuna** seared rare tuna filet, wasabi, soy, wakame salad and pickled ginger $14

**Shrimp Cocktail** lemon & cocktail sauce $3.25 each

**Hummus** roasted garlic hummus, fresh cut veggies, feta cheese, olives, and toasted pita chips $*11*

**Basket of French Fries** *$5*

Salads

**Seasonal Greens** mixed greens, tomato, carrot, craisins & cucumber with balsamic, bleu cheese or ranch dressing *Small- $6 Large-* *$12*

**Classic Caesar** romaine, garlic croutons, parmesan cheese & classic creamy garlic dressing *Small-$7 Large -* *$13*

**Caprese Salad** fresh ripe tomato & sliced mozzarella over a bed of greens, fresh basil, and balsamic reduction *$15*

*Add to any LARGE salad. . .* Grilled Chicken $*7* Grilled Shrimp $10 Roasted Salmon $14 Seared Tuna $14

Personal Flat Bread Pizza

**Margarita** tomato, basil, mozzarella, and parmesan cheese finished with extra virgin olive oil and balsamic glaze *$14*

**Steak and Cheese** tender beef tips, roasted peppers, caramelized onions and three cheese blend $14

**Buffalo Chicken** grilled chicken, red onion, buffalo sauce and cheddar, gorgonzola cheese with ranch drizzle *$14*

**Traditional Cheese Pizza, Pepperoni Pizza or Vegetable Pizza** $*12*

Sandwiches & Entrees

*Sandwiches served with choice of fries, pasta salad or dressed greens*

**All American Burger \*** all beef burger, lettuce, tomato & house pickle *$15*
add cheese -cheddar, American, or pepperjack + *$1* add bacon *+ $2***South West Black Bean Burger** vegetable burger, lettuce, tomato, and chipotle aioli $14

**Chicken Caesar Wrap** seasoned chicken, romaine lettuce, parmesan cheese and Caesar dressing $14

**Twin Dogs** two grilled all beef hot dogs *$12*

**Pulled Pork** Harbor Lights house pulled pork, sweet bbq sauce & crisp slaw on a toasted roll *$14*

**Salmon BLT Wrap** roasted salmon, crispy bacon, chopped lettuce, tomato and lemon aioli *$18*

**Lobster Roll** chunks of fresh lobster, lightly dressed with a herb mayo & crisp lettuce in a toasted brioche roll *$28*

**Fish & Chips lightly** battered and deep-fried Haddock filet, french fries, crisp slaw, tartar & lemon *$18*

**Carne Asada Tacos** two beef tacos with lettuce, pico de gallo, cheddar cheese, guacamole, tortilla chips and chipotle aioli *$15*

**Chicken Stir Fry** teriyaki marinated chicken stir fried with peppers, onion, carrot, squash, and cabbage over jasmine rice with a hoisin-sesame glaze $*20*

**Roasted Salmon** pan roasted Atlantic salmon, pineapple salsa, roasted potato and chefs sautéed vegetable $*26*

**Tomato-Basil Pasta Sauté** fresh vegetables and garlic, sauteed with fresh basil puree and marinara sauce over penne pasta *$20* *Add Chicken $24 Add Steak $24*

***Most of our Sandwiches can be prepared with a lettuce bun for Gluten free or Keto diets***

It is the customers obligation to inform the server of any food allergies. Notice: Consuming raw of undercooked meats, poultry, shellfish, or eggs may increase your risk of food borne illness especially if you have certain medical conditions.



Specialty Cocktails

**HL Mule** *Titos, Fresh Lime, Ginger Beer $11*

**Paloma** *Altos Tequila, Grapefruit Juice, Soda $11*

**Cucumber Martini** *Stoli Cucumber, Elderflower, Simple Syrup $12*

**Harbor Breeze** *Bourbon, Triple Sec, Lemon Juice, Simple Syrup, Fresh Mint $12*

**Margarita** *Altos Tequila, Triple Sec, Sour Mix $11*

*(Classic, Watermelon, Strawberry, Blackberry)*

**Watermelon Spritz** *Absolut Watermelon, Sparkling Wine, Simple Syrup $10*

**Rum Sunset** *Bacardi, OJ, Grenadine $10*

**Coastal Mojito** *Bacardi, Lime Juice, Simple Syrup, Fresh Mint $12*

 *(Classic, Blueberry, Strawberry)*

**Tidal Wave** *Tito’s, Prosecco, Blue Curacao, Lemonade $11*

**Aperol Spritz** *Aperol, Prosecco, Soda $12*

**House Sangria** *Red or White $11*

Wine By the Glass/Bottle

**White**

**Hayes Ranch**, *California $8/ $26*

*Sav Blanc, Pinot Grigio, Chard, Rose, Merlot, Cabernet Sav.*

**Gooseneck Prosecco**, *Italy $9/ $30*

**Robert Mondavi Chardonnay**, *California $9/ 30*

**Bread & Butter Chardonnay**, *California $11/ $34*

**Mezzacorona Pinot Grigio**, *Italy $9/ $30*

**Curvos Superior Branco White Vinho Verde**, *Portugal $10/ $32*

**Santa Margherita Pinot Grigio**, *Italy $12/ $40*

**J. Lohr Estates Bay Mist Riesling**, *California $10/ $32*

**Flip Flop Moscato**, *Chile $8/ $26*

**Woodbridge White Zinfandel**, *$9/ $30*

**Red**

**Imagery Cabernet Sauvignon**, *California $11/ $34*

**1808 Portugal Tino Organic Red Blend**, *Portugal $10/ $32*

**Trivento Malbec**, *Argentina $10/ $32*

**Federalist Red Zinfandel**, *California $11/ $34*

**Leese & Fitch Firehouse Red**, *California $10/ $32*

**Beer**

Budweiser *$4* Bud Light *$4*  Coors Light *$4*

Miller Lite *$4* Corona Extra *$5* Corona Premier *$5*

Heineken *$5* Michelob Ultra *$4* Whalers Rise *$6*

Blue Moon *$5* Guinness *$7* White Claw *$6*

 High Noon *$8*

**Non-Alcoholic**

Coke, Diet Coke, Sprite, Ginger ale, Bottled Water *$3*

*A 20% gratuity will be added to all parties over 8. Tables may split checks 3 ways maximum.*